



Fil d'OR



FILMANGOTART -LA VRAI-

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DOUGH

- 150gr butter
- 90gr brown sugar
- 250gr flour
- 30gr almond powder
- 1gr fresh rosemary
- 1 egg
- Fleur de sel (salt from Guerande)

Start by mixing the butter with the sugar.

Then add the almond powder, salt and chopped rosemary.

Add the egg and finish with the flour.

Roll at around 3mm and make a tart of 20cm diameter

Cook the tart for 20mn at 160C degrees.

MANGO CREAM

- 70gr brown sugar
- 3 eggs
- 80gr cream
- 100gr Fil dOR mango puree

- 2gr fresh rosemary
- Fleur de sel

Mix the sugar with eggs, mango puree, salt, cream and chopped rosemary.

Pour into the pre-cooked tart shell and cook everything in the oven at 150 C degrees for around 30mn

Finish by adding few layers of Fil DOR mango chunks on top

